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APPLICATION NO.	FILING DATE		FIRST NAMED INVENTOR	ATTORNEY DOCKET NO.	CONFIRMATION NO.	
10/634,170	,170 08/05/2003		Jiing-Yang Wu	08415-005001	6339	
26161	7590	03/02/2006		EXAMINER		
FISH & RI P.O. BOX 1		SON PC	MAHAFKEY, KELLY J			
MINNEAPOLIS, MN 55440-1022				ART UNIT	PAPER NUMBER	
				1761		

DATE MAILED: 03/02/2006

Please find below and/or attached an Office communication concerning this application or proceeding.

			(1)
	Application No.	Applicant(s)	7
	10/634,170	WU ET AL.	•
Office Action Summary	Examiner	Art Unit	
	Kelly Mahafkey	1761	
The MAILING DATE of this communication Period for Reply	n appears on the cover sheet wi	th the correspondence addre	ess
A SHORTENED STATUTORY PERIOD FOR R WHICHEVER IS LONGER, FROM THE MAILIN - Extensions of time may be available under the provisions of 37 C after SIX (6) MONTHS from the mailing date of this communicatic - If NO period for reply is specified above, the maximum statutory p - Failure to reply within the set or extended period for reply will, by Any reply received by the Office later than three months after the earned patent term adjustment. See 37 CFR 1.704(b).	IG DATE OF THIS COMMUNION FR 1.136(a). In no event, however, may a ron. Deriod will apply and will expire SIX (6) MON statute, cause the application to become AB	CATION. eply be timely filed ITHS from the mailing date of this comm BANDONED (35 U.S.C. § 133).	
Status			
Responsive to communication(s) filed on 2a) This action is FINAL. 2b) Since this application is in condition for all closed in accordance with the practice un	This action is non-final. lowance except for formal matter	• •	erits is
Disposition of Claims			
4)⊠ Claim(s) <u>1-15</u> is/are pending in the application 4a) Of the above claim(s) is/are with 5)□ Claim(s) is/are allowed. 6)⊠ Claim(s) <u>1-15</u> is/are rejected. 7)□ Claim(s) is/are objected to. 8)□ Claim(s) are subject to restriction as	hdrawn from consideration.		·
Application Papers			
9) The specification is objected to by the Exa 10) The drawing(s) filed on is/are: a) Applicant may not request that any objection to Replacement drawing sheet(s) including the color to the color of the colo	accepted or b) objected to othe drawing(s) be held in abeyar orrection is required if the drawing	nce. See 37 CFR 1.85(a). (s) is objected to. See 37 CFR	• •
Priority under 35 U.S.C. § 119			
12) Acknowledgment is made of a claim for fo a) All b) Some * c) None of: 1. Certified copies of the priority documents. Certified copies of the priority documents. Copies of the certified copies of the application from the International Beauty. *See the attached detailed Office action for a	ments have been received. ments have been received in A priority documents have been ureau (PCT Rule 17.2(a)).	pplication No received in this National Sta	age
Attachment(s) 1) Notice of References Cited (PTO-892) 2) Notice of Draftsperson's Patent Drawing Review (PTO-94 3) Information Disclosure Statement(s) (PTO-1449 or PTO/S Paper No(s)/Mail Date 8/5/03.	8) Paper No(Summary (PTO-413) s)/Mail Date nformal Patent Application (PTO-15 	52)

DETAILED ACTION

Claim Rejections - 35 USC § 112

- 1. The following is a quotation of the second paragraph of 35 U.S.C. 112:
 - The specification shall conclude with one or more claims particularly pointing out and distinctly claiming the subject matter which the applicant regards as his invention.
- 2. Claim 15 is rejected under 35 U.S.C. 112, second paragraph, as being indefinite for failing to particularly point out and distinctly claim the subject matter which applicant regards as the invention. The terms "nutrient-enhanced agent" and "texture modifier" in claim 15 are relative terms that render the claim indefinite. The terms are not definite as recited in the claim or as discussed in the specification. The terms "nutrient-enhanced agent" and "texture modifier" could mean any number of ingredients.

Claim Rejections - 35 USC § 102

3. The following is a quotation of the appropriate paragraphs of 35 U.S.C. 102 that form the basis for the rejections under this section made in this Office action:

A person shall be entitled to a patent unless -

- (b) the invention was patented or described in a printed publication in this or a foreign country or in public use or on sale in this country, more than one year prior to the date of application for patent in the United States.
- 4. Claims 1-5, 7, 14, and 15 are rejected under 35 U.S.C. 102(b) as being clearly anticipated by Rockland et al. (US 4124727).
- 5. Rockland et al. (Rockland) teaches of a reconstituted grain product manufactured by reconstituting a ground material, wherein the ground material comprises a plurality of grains including wheat, oat, rice, and barley and legumes including soybeans, having various respective cooking requirements. Rockland teaches that the in addition to flour,

other materials can be ground to a mesh size of 100 and higher. Rockland teaches that texture modifiers, such as emulsifiers (i.e. gum) can be added to the composition. Refer specifically to Abstract, Column 2 lines 56-60, Column 4 lines 55-66, Column 6 lines 11-21 and 46-55, and Column 7 lines 14-20. In Example 2, Rockland teaches of the rice of the ground material, with the exclusion of the rice, (i.e. wheat flour) is between 1-50% by weight of the ground material.

Claim Rejections - 35 USC § 103

- 6. The following is a quotation of 35 U.S.C. 103(a) which forms the basis for all obviousness rejections set forth in this Office action:
 - (a) A patent may not be obtained though the invention is not identically disclosed or described as set forth in section 102 of this title, if the differences between the subject matter sought to be patented and the prior art are such that the subject matter as a whole would have been obvious at the time the invention was made to a person having ordinary skill in the art to which said subject matter pertains. Patentability shall not be negatived by the manner in which the invention was made.
- 7. The factual inquiries set forth in *Graham* v. *John Deere Co.*, 383 U.S. 1, 148 USPQ 459 (1966), that are applied for establishing a background for determining obviousness under 35 U.S.C. 103(a) are summarized as follows:
 - 1. Determining the scope and contents of the prior art.
 - 2. Ascertaining the differences between the prior art and the claims at issue.
 - 3. Resolving the level of ordinary skill in the pertinent art.
 - 4. Considering objective evidence present in the application indicating obviousness or nonobviousness.
- 8. Claims 6, 8, and 9 are rejected under 35 U.S.C. 103(a) as being unpatentable over Rockland as applied to claims 1-5, 7, 14, and 15 above, and further in view of Igoe (Dictionary of Food Ingredients).

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9. Rockland et al. (Rockland) teaches of a reconstituted grain product manufactured by reconstituting a ground material, wherein the ground material comprises a plurality of grains including wheat, oat, rice, and barley and legumes including soybeans, having various respective cooking requirements. Rockland is silent to the reconstituted grain product as consisting of about 25% rice of the ground material by weight as recited in claim 6, to the reconstituted grain product as consisting of about 17.5% barley of the ground material by weight as recited in claim 8, and to the reconstituted grain product as consisting of about 17.5% oats of the ground material by weight as recited in claim 9.

- 10. Regarding the reconstituted grain product as consisting of about 25% rice of the ground material by weight as recited in claim 6, Igoe teaches (Page 120) that rice flour (i.e. ground rice) varies in variety and viscosity patterns during heating and cooling. Igoe teaches that ground rice is utilized in breakfast foods. It would have been obvious to one of ordinary skill in the art at the time the invention was made to include any amount rice in the ground material depending on the type of ground rice chosen and the desired viscosity of the intermediate and final product. Because Rockland teaches of a food product and Igoe teaches of ingredients in food products, one would have a reasonable expectation of success from the combination.
- 11. Regarding the reconstituted grain product as consisting of about 17.5% barley of the ground material by weight as recited in claim 8, Igoe teaches that barley is a cereal grain which is high in carbohydrates, protein, calcium, phosphorus, and B vitamins (Page 17). It would have been obvious to one of ordinary skill in the art at the time the invention was made to include any amount barley in the ground material depending on

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the desired nutritional content of the final product. One would have been motivated to include barely because of its nutritional value, such as, it is high in carbohydrates, protein, calcium, phosphorus, and B vitamins. Because Rockland teaches of a food product and Igoe teaches of ingredients in food products, one would have a reasonable expectation of success from the combination.

- 12. Regarding the reconstituted grain product as consisting of about 17.5% oats of the ground material by weight as recited in claim 9, Igoe teaches that teaches that oats and oat flour have antioxidant properties and are bent with other flours to retard rancidity (Page 100). It would have been obvious to one of ordinary skill in the art at the time the invention was made to include any amount oats in the ground material depending on the desired nutritional content and shelf life of the final product. One would have been motivated to include oats because of it contains antioxidants.

 Because Rockland teaches of a food product and Igoe teaches of ingredients in food products, one would have a reasonable expectation of success from the combination.
- 13. Claim 10 is rejected under 35 U.S.C. 103(a) as being unpatentable over Rockland as applied to claims 1-5, 7, 14, and 15 above, and further in view of Oplinger et al. (Alternative Field Crops Manual).
- 14. Rockland et al. (Rockland) teaches of a reconstituted grain product manufactured by reconstituting a ground material, wherein the ground material comprises a plurality of grains including wheat, oat, rice, and barley and legumes including soybeans, having various respective cooking requirements. Rockland is silent to the reconstituted grain

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product as consisting of about 17.5% buckwheat of the ground material by weight as recited in claim 10.

- 15. Regarding the reconstituted grain product as consisting of about 17.5% buckwheat of the ground material by weight as recited in claim 8, Oplinger teaches that buckwheat contains essential amino acids and protein. It would have been obvious to one of ordinary skill in the art at the time the invention was made to include any amount buckwheat in the ground material depending on the desired amount of amino acids and protein in the final product. One would have been motivated to include buckwheat because it is a source of protein and amino acids. Because Rockland teaches of a food product and Oplinger teaches that the major use of buckwheat is for human food, one would have a reasonable expectation of success from the combination.
- 16. Claim 11 is rejected under 35 U.S.C. 103(a) as being unpatentable over Rockland as applied to claims 1-5, 7, 14, and 15 above, and further in view of Duke (*Coix lacryma-jobi* L.).
- 17. Rockland et al. (Rockland) teaches of a reconstituted grain product manufactured by reconstituting a ground material, wherein the ground material comprises a plurality of grains including wheat, oat, rice, and barley and legumes including soybeans, having various respective cooking requirements. Rockland is silent to the reconstituted grain product as consisting of about 17.5% adlay of the ground material by weight as recited in claim 11.

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18. Regarding the reconstituted grain product as consisting of about 17.5% adlay of the ground material by weight as recited in claim 11, Duke teaches that adlay has been cited as having medicinal uses and was used as folk remedies for abdominal tumors, esophageal, gastrointestinal, and lung cancers. Refer specifically to Folk Medicine. It would have been obvious to one of ordinary skill in the art at the time the invention was made to include any amount adlay in the ground material depending on the desired medicinal properties of the final product. One would have been motivated to include adlay because of its medicinal properties. Because Rockland teaches of a food product and Duke teaches that adlay can be used in food products (Uses), one would have a reasonable expectation of success from the combination.

- 19. Claims 12 and 13 are rejected under 35 U.S.C. 103(a) as being unpatentable over Rockland as applied to claims 1-5, 7, 14, and 15 above, and further in view of Murray (Rice bran may lower cholesterol).
- 20. Rockland et al. (Rockland) teaches of a reconstituted grain product manufactured by reconstituting a ground material, wherein the ground material comprises a plurality of grains including wheat, oat, rice, and barley and legumes including soybeans, having various respective cooking requirements. Rockland is silent to the reconstituted grain product as consisting of about 17.5% rice bran of the ground material by weight as recited in claims 12 and 13.
- 21. Regarding the reconstituted grain product as consisting of about 17.5% rice bran of the ground material by weight as recited in claims 12 and 13, Murray teaches that

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rice bran fights high cholesterol, provides a high grade fiber, and can be digested by those who can not tolerate gluten, which is found in other bran. It would have been obvious to one of ordinary skill in the art at the time the invention was made to include any amount rice brain in the ground material depending on the desired nutritional and health benefits of the final product. One would have been motivated to include rice bran because of its nutritional and health benefits, such as, it fights high cholesterol, provides a high grade fiber, and can be digested by those who can not tolerate gluten, which is found in other bran. Because Rockland teaches of a food product and Murray teaches of the addition of rice bran to food, one would have a reasonable expectation of success from the combination.

Conclusion

- 22. The prior art made of record and not relied upon is considered pertinent to applicant's disclosure:
- 23. Brown Rice Bread discloses of a composition which contains ground legumes and grains, specifically rice flour and soybean flour.
- 24. US 5137744 discloses of a the amount of fiber in different types of bran, and of several food products which can be made using a combination of bran and flour.
- 25. US 5296253 discloses of the benefits of adding a ground legume and flour composition for cereal foods.
- 26. US 5861178 discloses of a protein enriched soluble fiber composition.

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27. Any inquiry concerning this communication or earlier communications from the

examiner should be directed to Kelly Mahafkey whose telephone number is (571) 272-

2739. The examiner can normally be reached on Monday through Friday 8am-4:30pm.

28. If attempts to reach the examiner by telephone are unsuccessful, the examiner's

supervisor, Milton Cano can be reached on (571) 272-1398. The fax phone number for

the organization where this application or proceeding is assigned is 571-273-8300.

29. Information regarding the status of an application may be obtained from the

Patent Application Information Retrieval (PAIR) system. Status information for

published applications may be obtained from either Private PAIR or Public PAIR.

Status information for unpublished applications is available through Private PAIR only.

For more information about the PAIR system, see http://pair-direct.uspto.gov. Should

you have questions on access to the Private PAIR system, contact the Electronic

Business Center (EBC) at 866-217-9197 (toll-free).

Kelly Mahafkey

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KEITH HENDRICKS PRIMARY EXAMINER